

Food Inspection in SME's

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Regional Roundtable Meeting

**Advancing the Implementation
of Framework for Action
on Food Safety**

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Inspection Purpose

- ensure compliance with regulations and laws governing food safety?

Or

- Have confidence that, even when you're not there, the food business and staff know what to do, and are doing the right things, to provide safe and suitable food?
- Both *can* be true, but they often aren't (they weren't in NZ)
 - NZ decided that if only one was true we would prefer the second (and shaped our regulations and laws around this).

Risk-based inspection because this would:

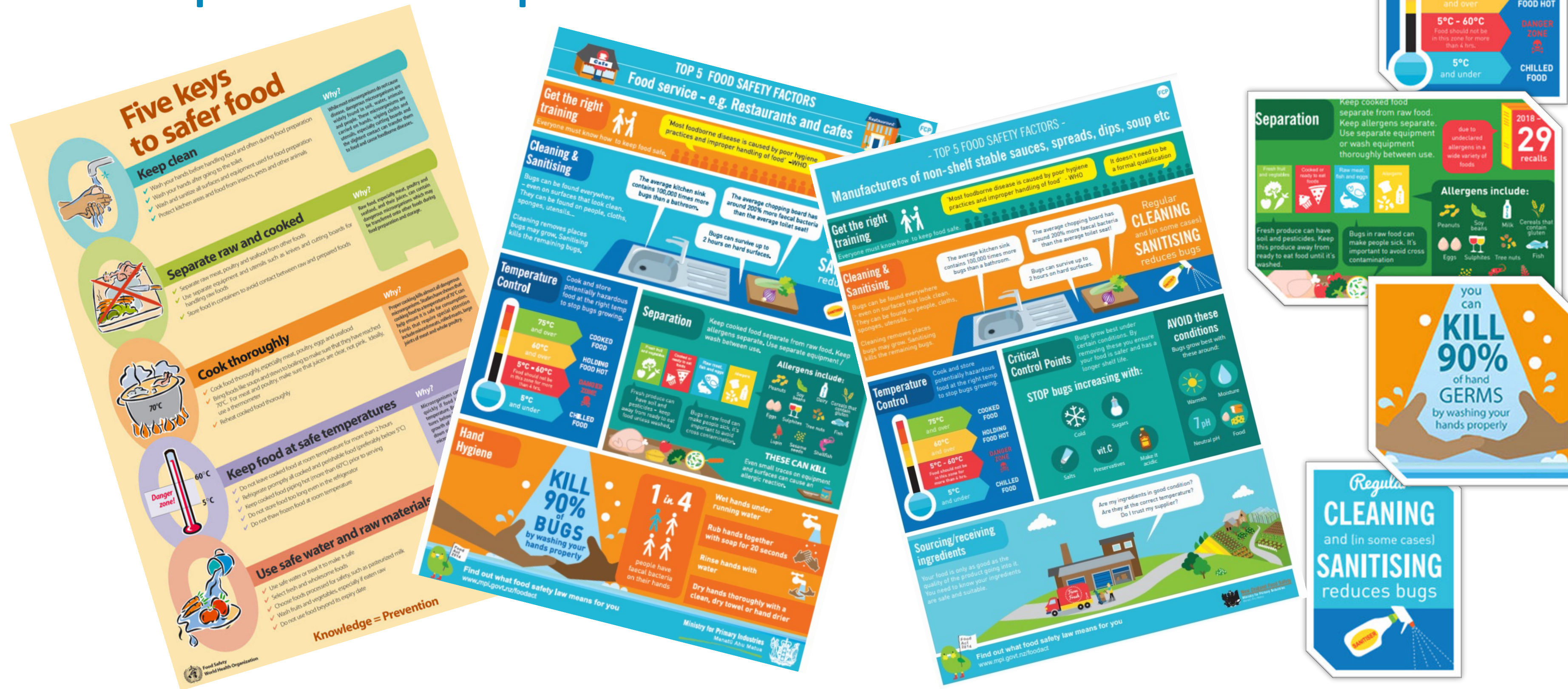
- prevent many outbreaks of foodborne illness and reduce the public health impact of those that do occur.
 - Our traditional inspections tended not to accurately identify risk, directly prevent risk, or “allow” the operation to prevent risk or reduce risk on behalf of the public.
- make the most effective use of the resources available
 - By establishing robust criteria that enable us to target efforts where it’s likely to make the most difference (that is the areas that, if left unchecked, are more likely to lead to foodborne disease).

Practical approach to risk-based inspection:

Many food safety hazards can often be identified.

- Everything is equally important = nothing is important
- Not all hazards present an equal level of risk or will be present in all businesses
- So, we concentrate on a fewer number of key hazard controls that really make the most difference to food safety – the Top 5

Examples of “Top 5” Information:



Is the size of business important?

- NZ has 97% SME's (fewer than 20 employees)
 - Businesses of any size can make unsafe or unsuitable food.
 - Some SME's can make large quantities of food, and distribute this widely.
- *Size* of the food operation is less important - but size can be a capability indicator which is important.
 - 43% functional illiteracy but still motivated by customer safety, reputation, and staying in business

Making rules easy to understand and use:

Contents

Dark Blue Cards: Setup

- Day cycle
- Business details
- Business layout
- Checking the plan is working well
- Training and competency
- Water supply:
Registered supplier
- Water supply:
Roof water and Surface
or ground water

Blue Cards: Starting

- Wash hands
- Protecting food from
contamination by staff
- Keeping food cold
- Checking for pests

Dark Blue Card / S39-00002 / Contents

Business details

Fill out your business details below

Business details	
Legal name	
Trading name	
Activity (tick as appropriate)	
Food Service: <input type="checkbox"/> dine in <input type="checkbox"/> takeaway <input type="checkbox"/> on-site catering <input type="checkbox"/> off-site catering <input type="checkbox"/> other [specify]:	
Food Retail: <input type="checkbox"/> butcher <input type="checkbox"/> delicatessen <input type="checkbox"/> bakery <input type="checkbox"/> fishmonger <input type="checkbox"/> fresh produce <input type="checkbox"/> grocery <input type="checkbox"/> transport/delivery <input type="checkbox"/> mobile food service or retail <input type="checkbox"/> transport/logistics <input type="checkbox"/> other [specify]:	
Postal address	
Telephone	
Email	
Location(s)	
Street address (1) (premises where food business operates)	
Water supply	

Dark Blue Card / S39-00002 / Business details

Managing risks near y business

Note here any non-food activities being conducted at neighbouring buildings/properties that might affect suitability in your business, and anything you do to

Risk to food safety	How we manage
Example: Dust from the neighbouring garden centre (especially from the bulk compost heap) could carry bugs that contaminate food and make it unsafe.	Example: Keep closed in the garden preparation and located as far as possible from the entrance (which side of the building)

Dark Blue Card / S39-00002 / Business layout



Checking for pests

Starting

K
Know

What do you need to know?

- Pests such as mice, birds and insects can spread disease. They do this by picking up bugs from dirty items such as waste and transferring them to food and food equipment.

D
Do

What do you need to do?

- Check for and remove any signs of pests daily (e.g. droppings, empty full traps, dead insects).
- Clean and sanitise any affected equipment and areas that come into contact with food.
- Follow the procedure on what to do '**When something goes wrong**' (page 79) if you find signs that a pest may be present in your food business.

S
Show

What do you need to show?

- Show your verifier how you check for pests.

Blue Card / 1 March 2017 / Checking for pests

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Training and competency

Set-up

What do you need to know?

Identify training needs. You must know if staff and visitors need, to achieve safe food.

Staff and visitors must understand the training they receive.

Be confident that they know exactly what to do to make sure safe food is produced.

What do you need to do?

Identify who is responsible for making sure the plan is followed: (tick as appropriate)

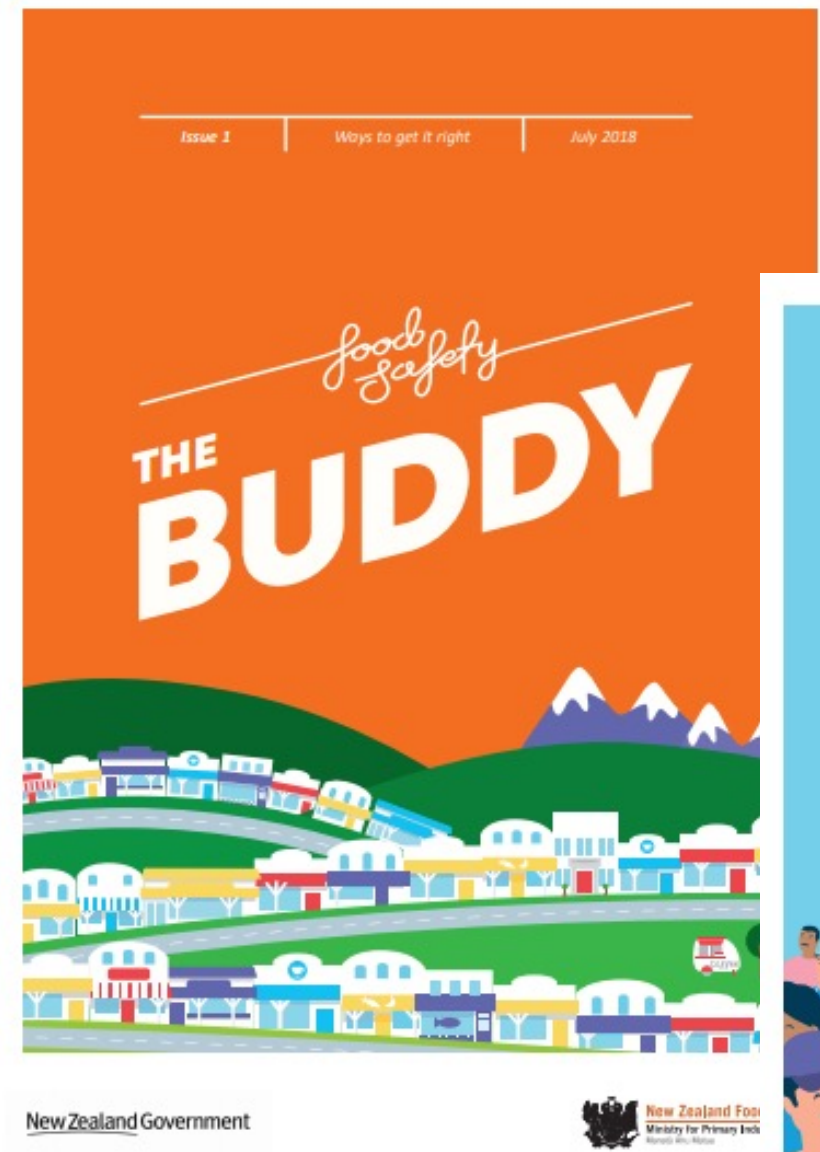
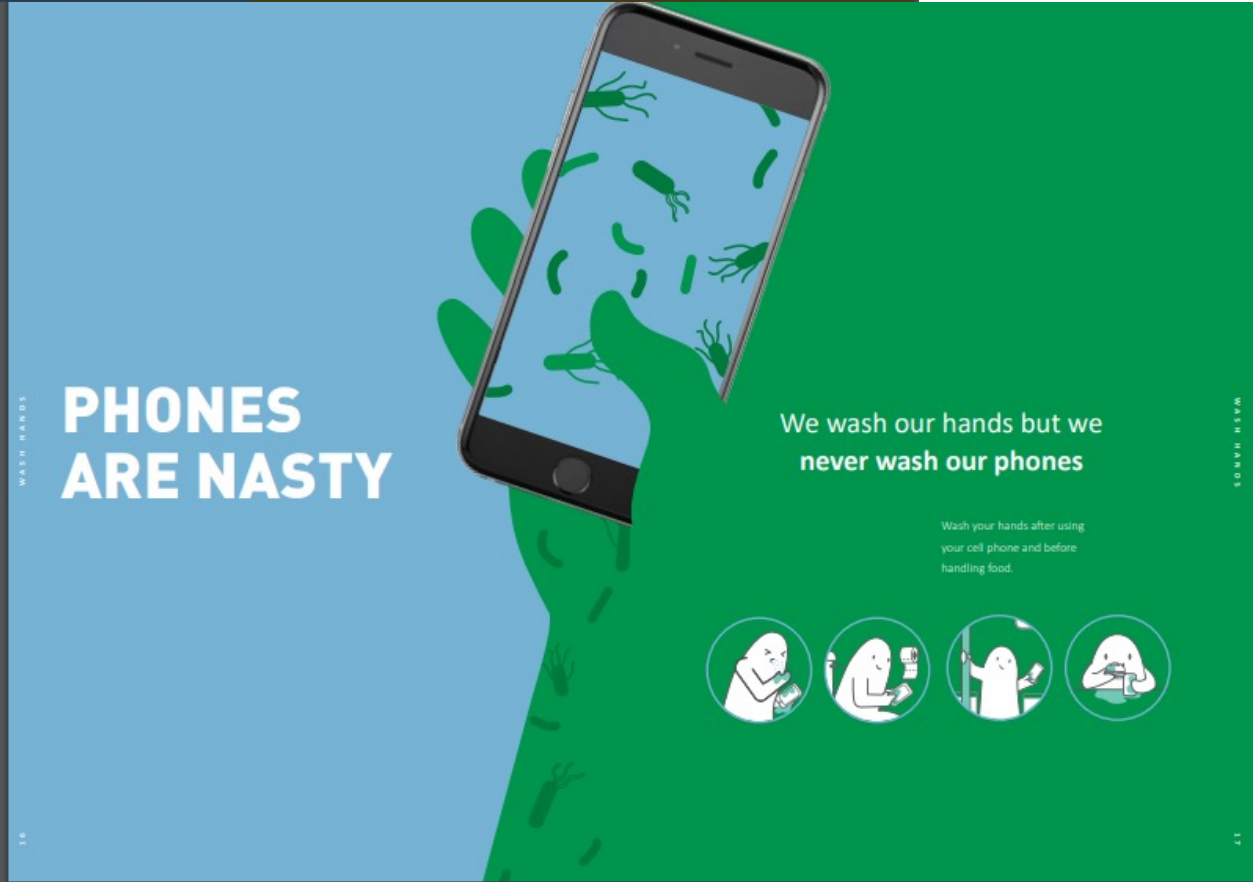
manager, or
other person.

- The ☐ day-to-day manager or ☐ delegated person (tick as appropriate) must make sure that all staff and visitors are trained so they know how to meet the rules about:

- cleaning hands,
- wearing clean clothing,
- reporting sickness,

Dark Blue Card / S39-00002 / Training and competency

Guidance is even simpler:



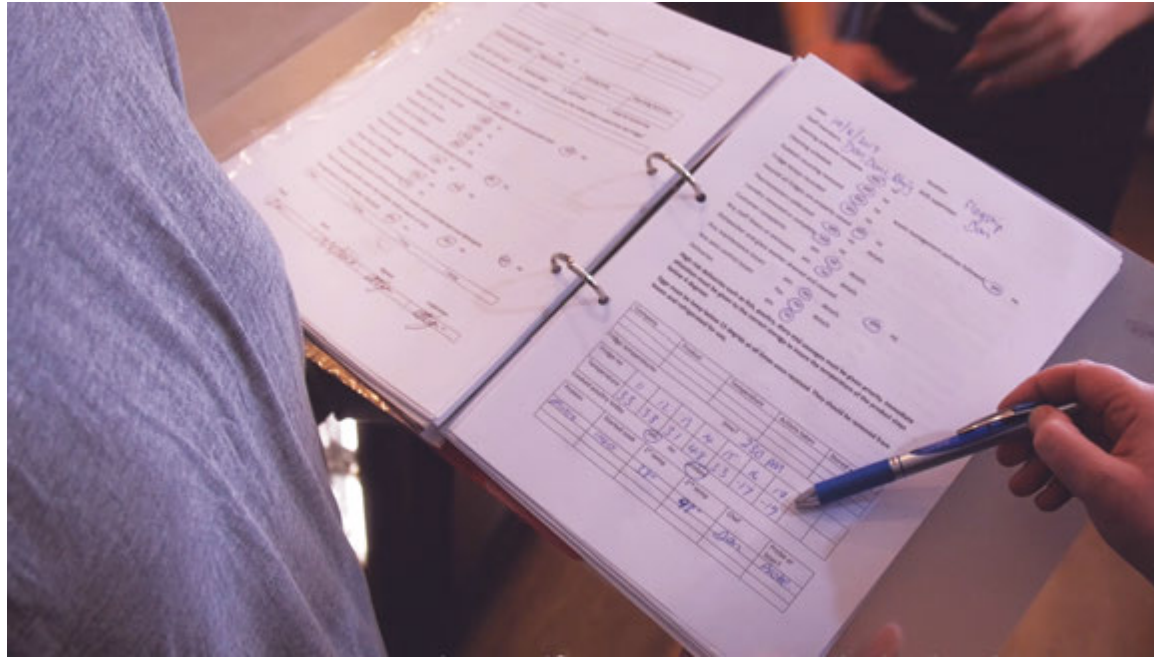
Is where food is made important?

- Food Safety controls and critical control points mostly relate to the type of food being made and the processes being used.
- *Where* food manufacture happens is less important (but there are still some things to think about).

Kitchens/Premises don't make safe food; People Do



The roles of the verifier (inspector):



Collect evidence of performance
(show me/tell me)



Encourage compliance
(education, guidance,
advice – but not
consulting)



Manage non-compliance & risk

